

Appl. No. : **10/589,154**
Filed : **May 4, 2007**

SUMMARY OF INTERVIEW

Date/Attendees

A telephonic interview was conducted on February 10, 2011. The attendees were Examiner Mukhopadhyay, Examiner Shosho (SPE), Neil Bartfeld and Dan Hart.

Exhibits and/or Demonstrations

None.

Identification of Claims Discussed

Claim 1.

Identification of Prior Art Discussed

“Apricot Glaze”, Wiggett et al. and Feller (all of record).

Proposed Amendments

Amendment of claim 1 to recite that the presently claimed composition is not heated prior to application to a food product support, and to delete recitation of “semi-liquid.”

Principal Arguments and Other Matters

“Apricot Glaze” teaches heating the glaze compositions prior to application to a food product. Wiggett teaches pourable or spreadable fruit compositions such as jams and marmalades. Thus, if either “Apricot Glaze” is combined with Wiggett, this would result in heating the jam or marmalade as taught by “Apricot Glaze” prior to application to the food product. Feller describes a glaze composition. None of Wiggett, Feller, or “Apricot Glaze” teaches or suggests a glaze that is liquid or a viscous liquid prior to application to a food product and jellifies upon application to the food product, wherein the extra amount of calcium ions and/or other ions needed for jellification is naturally present in the food product. As previously noted, the presently claimed composition has the unexpected properties of controlled jellification which provides a much more conformal glazing of the corresponding food product, as well as excellent cut-ability based on formation of a firm gel.

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Results of Interview

The Examiners agreed to consider Applicants' arguments that the claims as amended herein are patentable over the combination of "Apricot Glaze" and Wiggett or Feller and Wiggett et al. upon submission of these arguments in response to the Office Action.